

Corrective Action Statement

NAME OF VESSEL: PACIFIC VENUS

NUMBER OF PASSENGERS: 303 NUMBER OF CREW MEMBERS: 190

CRUISE LINE: JAPAN CRUISE LINE, INC PORT: Seward LOCATION: Seward, Alaska

INSPECTION DATE: 06/19/2003 INSPECTION SCORE: 90

Item No.5 PW system halogen analyzer maintained, operated, calibrated

Site: POTABLE WATER

Violation: A MANUAL TEST TAKEN BY THE INSPECTOR OF THE FREE RESIDUAL HALOGEN IN THE DISTRIBUTION SYSTEM ON THE BRIDGE MEASURED 1.62 PPM.THE ANALYZER WAS READING 1.01 PPM.

Corrective Action: Though we have been frequently checking and calibrating the auto halogen analyzer by comparing with that of manual test, we had no record on board.

We will check everyday and keep them on record.

Meantime we will appreciate if you could tell us the maker/type and analyzing method of your analyzer for our reference. We are afraid that there might be some difference between the reading of your analyzer and that of our manual analyzer, which is commonly used in our country.

We would like to make inquiry to the manufacturer on this matter.

Item No.8 PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed,maintained

Site: POTABLE WATER

Violation: THE POTABLE WATER HOSES WERE NOT IDENTIFIED AS POTABLE WATER HOSES.

Corrective Action: the hoses were labeled to identify for use with potable water.

Site: DISHWASH AREA

Violation: A FLEXIBLE HOSE WAS BEING USED IN PLACE OF A FAUCET TO FILL THE LARGE SINK LOCATED IN THIS AREA. THE HOSE HUNG BELOW THE FLOOD LEVEL RIM OF THE SINK AND A BACKFLOW PREVENTION DEVICE WAS NOT LOCATED ON THIS HOSE.

Corrective Action: changed the faucet & flexible hose to keep enough air gap.

Item No.19 Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored

Site: PROVISIONS

Violation: SOME BOXES WERE STORED ON THE DECK IN THE PROVISIONS AREAS.

Corrective Action: will store all food on the shelf at least 15 centimeters (6 inches) above the deck.

Item No.20 PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated

Site: CREW GALLEY

Violation: ONE PLASTIC STRAINER WAS CRACKED, MAKING IT DIFFICULT TO CLEAN.

Corrective Action:have changed for a new non-cracked one.

Site: DISPATCH AREA

Violation: A HOUSEHOLD HAND MIXER WAS NOTED IN A DRAWER IN THIS AREA.

Corrective Action: will change the handhold hand mixer for one which is internationally accredited food-equipment sanitation standards for materials, design, and construction.

Site: DISPATCH AREA

Violation: THE INTERIOR SEAL IN A RICE HOLDER WAS PEELING AND MISSING IN SOME AREAS.

Corrective Action: the damaged seal has been repaired

Item No. 21 Nonfood-contact surfaces designed, constructed, maintained, installed, located

Site: DISPATCH AREA

Violation: PEELING FINISH WAS NOTED ON THREE WOODEN CARTS THAT WERE BEING USED FOR STORAGE.

Corrective Action: will be repaired or changed for a new one

Site: MAIN GALLEY

Violation: CARDBOARD CONTAINERS WERE BEING USED TO DISPENSE ALUMINUM FOIL AND PLASTIC WRAP.

Corrective Action: plastic dispenser will be installed.

Site: MAIN GALLEY

Violation: PEELING SEALANT WAS NOTED IN THE DRIP PAN HOUSING AREA OF THE FLAT TOP GRILL.

Corrective Action: repaired.

Site: CREW GALLEY

Violation: A CARDBOARD BOX WAS BEING USED TO HOLD A CONTAINER OF SOY SAUCE.

Corrective Action: stopped using the cardboard box type soy sauce

Item No.24 Sanitizing rinse temperature, concentration, time

Site: THE WIND OF MEKONG BAR

Violation: THE DISHWASH MACHINE SANITIZING RINSE TEMPERATURE WAS MEASURED AT 154 ° F BY THE INSPECTOR.

Corrective Action: To ensure that the dishwasher machine can keep the hot water temperature more than 74-C and keep the utensil surface temperature more than 71-C, we will check the temperature daily and keep them on record.

Site: MAIN GALLEY

Violation: THE LEVEL OF IODINE IN THE SANITIZE SINK WAS MEASURED AT 50 PPM.

Corrective Action: We will check the concentration periodically and keep them on record to ensure that the concentration is between 12.5-25ppm.

Item No. 26 Food-contact surfaces equipment / utensils clean; Safe

Site: MAIN GALLEY

Violation: THE INTERIOR SPACES OF THE ICE MAKER WERE SOILED WITH MOLD AND MILDEW.

Corrective Action: has been cleaned and disinfected

Site: MAIN GALLEY

Violation: SEVERAL UTENSILS STORED AS CLEAN WERE SOILED WITH FOOD RESIDUE.

Corrective Action: cleaned again and advise galley staff to confirm no soil with utensils before storing

Item No. 27 Equipment / utensils non-food-contact surfaces clean

Site: MAIN GALLEY

Violation: THE TECHNICAL AREA OF THE SALAMANDER UNIT WAS SOILED WITH DUST.

Corrective Action: was cleaned so that all dust was removed

Site: MAIN GALLEY

Violation: THE DRIP PAN AND DRIP PAN HOUSING OF THE FLAT TOP GRILL WAS SOILED WITH GREASE RESIDUE.

Corrective Action: all grease residue was wiped away

Site: CREW GALLEY

Violation: THE CARDBOARD BOX USED TO HOLD THE CONTAINER OF SOY SAUCE WAS SOILED.

Corrective Action: stopped using the cardboard box type soy sauce

Item No.30 Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance

Site: CREW GALLEY

Violation: A SIGN STATING "WASH HANDS OFTEN" WAS NOT POSTED AT THE HANDWASH SINK.

Corrective Action: the sign has been posted over handwash sinks.

Site: DISHWASH AREA

Violation: SIGN STATING "WASH HANDS OFTEN" WAS NOT POSTED AT THE HANDWASH SINK.

Corrective Action: the sign has been posted over handwash sinks.

Item No. 33 Decks / bulkheads / deckheads construction, repair, clean

Site: MAIN DINING ROOM

Violation: CARPET WAS NOTED AROUND THE WAITER STATION AREAS.

Corrective Action: the carpet will be changed for that of other materials for easy cleaning.

Site: DISHWASH AREA

Violation: THE DECK WAS IN DISREPAIR THROUGHOUT THIS AREA.

Corrective Action: will be repaired on next drydock

Site: DISPATCH AREA

Violation: THE DECK WAS IN DISREPAIR IN SOME AREAS.

Corrective Action: will be repaired on next drydock

Site: MAIN GALLEY

Violation: FOOD PARTICLES WERE NOTED ON THE DECK UNDER SOME EQUIPMENT.

Corrective Action: All decks in the galley was thoroughly cleaned up. Advised galley staff to check and confirm no food particles/dust etc.under equipments as often as necessary

Site: CREW GALLEY

Violation: THE DECK WAS IN DISREPAIR IN SOME AREAS.

Corrective Action: will be repaired on next drydock

Item No. 41 Child Activity Centers facilities, diaper changing, operation

Site: CHILDREN'S AREA

Violation: A CHILD SIZE TOILET WAS NOT PROVIDED IN THIS AREA.

Corrective Action: a child size one will be equipped or some kind of adapter for child will be installed